

CLUB MED 2 - inspection : 04/14/2003
STATEMENT OF CORRECTIVE ACTIONS

NUMBER OF PASSENGERS: 309 NUMBER OF CREW MEMBERS: 189
 CRUISE LINE: Services Et Transports PORT: San Juan LOCATION: San Juan, PR
 INSPECTION SCORE: **96**

SUMMARY OF INSPECTIONS WITH VIOLATIONS		
<u>Item No.</u>	Description	Points Deducted
<u>8</u>	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0
<u>9</u>	Swimming pools / spas halogen residuals	0
<u>16</u>	Potentially hazardous food temperatures storage, preparation display, service, transportation	0
<u>17</u>	Temperature practices storage, preparation display, service, transportation; Thawing	2
<u>19</u>	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
<u>21</u>	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
<u>26</u>	Food-contact surfaces equipment / utensils clean; Safe	0
<u>27</u>	Equipment / utensils non-food-contact surfaces clean	1
<u>28</u>	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0
<u>31</u>	Toxic items stored, labeled, used	0
<u>33</u>	Decks / bulkheads / deckheads construction, repair, clean	0
<u>40</u>	IPM procedures developed; followed; outer openings protected	0
<u>9999</u>	Miscellaneous	0

Total deducted points: 4

Final score: 96

INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: DINING ROOM / MULTI-FLOW ROOM
Deduction Status: N
Violation: THE BACKFLOW PREVENTER INSTALLED ON THE SUPPLY LINE TO THE MULTI-FLOW UNIT HAD A PLUG IN THE ATMOSPHERIC VENT.
Recommendation: Remove the plug to ensure that the backflow prevention device works properly.

Corrective action :	Plug removed by Crew
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Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

Site: FWD AND AFT POOLS
Deduction Status: N
Violation: THE FREE HALOGEN LEVELS FOR BOTH POOLS WAS CONCURRENT AT 5.0 PPM.
Recommendation: 6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools.

Corrective action :	Reinstructed The Chief Engineer to permanently comply with a free residual halogen in both forward and aft pools not less than 1. ppm and lower than 3 ppm.
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Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: FOOD SERVICE - GENERAL
Deduction Status: N
Violation: RAW FISH (SALMON) THAT WAS SERVED RAW-MARINATED WAS DOCUMENTED AS BEING FROZEN TO ENSURE PARASITE DESTRUCTION.
Recommendation: 7.3.4.2.1 Before service in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish: (1) Shall be frozen throughout to a temperature of -20°C (-4°F) or below for 168 hours (7 days) in a freezer; or -35°C (-31°F) or below for 15 hours in a blast freezer. Either obtain documentation from the provider that the fish meets these requirement or provide records that this has been completed onboard.

Corrective action :	Reminded crew to comply with the recommendation
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Site: FOOD SERVICE - GENERAL
Deduction Status: N
Violation: READY TO EAT POTENTIALLY HAZARDOUS FOODS THAT ARE EITHER PREPARED ONBOARD OR OPENED AND STORED FOR LONGER THAN 24 HOURS WERE DATED WITH THE DATE PREPARED OR OPENED.
Recommendation: 7.3.5.3.3 Refrigerated, ready-to-eat, potentially hazardous food shall be discarded if not consumed within 7 calendar days from the date of preparation or opening.

Corrective action :	Reminded Crew that "ready to eat potentially hazardous foods" to be stored for more than 24 hours are to be labelled with the date of consumption as defined in § 7.3.5.3.2.
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Site: BLUE RESTAURANT / COLD BUFFET
Deduction Status: N
Violation: SEVERAL PLATES OF CHEESE, CUT MELON, AND A SMALL PITCHER OF MILK HAD TEMPERATURES BETWEEN 47-50°F. THE SHIP WAS USING TEMPERATURE AS THE PUBLIC HEALTH CONTROL ON BOTH THE HOT AND COLD BUFFET LINES AND THE BREAKFAST SERVICE WAS FROM 0700 UNTIL 1100.
Recommendation: Recommend that time as a public health control is implemented for the cold buffet and also recommend to make this as simple as possible that the breakfast service time be reduced to less than 4 hours total from set-up to closing. All foods that are leftover after on the cold buffet must be discarded. 7.3.5.3.5 If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption: (1) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (2) The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the time when the food is removed from temperature control; and (3) The food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded.

Corrective action :	Reminded the crew that in cold Buffet the food temperature is to be kept within the acceptable limits and that discard time is to be strictly followed.
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Item No.	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	2

Site: BLUE RESTAURANT / COLD BUFFET LINE
Deduction Status: Y
Violation: THE COLD TOP, EVEN WITH THE ADDITION OF ICE WAS NOT ABLE TO MAINTAIN THE COLD FOODS AT OR BELOW 41°F DURING THE SERVICE TIME.
Recommendation: Recommend using time as a public health control on the cold buffet line.

Corrective action :	Reminded crew on above and instructed crew to follow the using time as a public health control.
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Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labelling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: PROVISIONS / MEAT THAWING ROOM
Deduction Status: N
Violation: SEVERAL CONTAINERS OF RAW MEAT AND CHICKEN WERE FOUND STORED ON A SHELF ABOVE RAW VEGETABLE THAT WERE GOING TO BE COOKED.
Recommendation: Store raw foods that even though will be cooked could be eaten raw above raw meats and poultry to prevent the ready to eat foods from being contaminated from the meats and poultry.

Corrective action :	Instructed crew to store raw foods, that even through will be cooked, could be eaten raw above raw meats and poultry to prevent the ready to eat foods from being contaminated from the meats and poultry.
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Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, in stalled, located	1

Site: DINING ROOM / MULTI-FLOW ROOM
Deduction Status: Y
Violation: THE MULTI-FLOW UNIT WAS NOT MOUNTED ON 15 CM LEGS TO ALLOW FOR EASY CLEANING UNDER THE UNIT.
Recommendation: Mount this unit on at least 15 cm legs to allow easy cleaning under the unit.

Corrective action :	We will modify the mounting of the multi-flow unit to allow 15cm space under heath for easy cleaning
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Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: BLUE RESTAURANT / DISHWASH AREA
Deduction Status: N
Violation: THE UTILITY HANDLING CLEAN DISHES WAS NOT WEARING GLOVES AND WAS OBSERVED TOUCHING THE FOOD CONTACT SURFACES OF THE CLEAN DISHES.
Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized. Ensure that personnel handling clean dishware do not have bare hand contact with the food contact surfaces of cleaned and sanitized dishware.

Corrective action :	Utility handling crew was instructed to wear gloves when handling clean dishware and not to have bare hand contact with food contact surfaces of cleaned and sanitised dishware.
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Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: DINING ROOM / MULTI-FLOW ROOM
Deduction Status: Y
Violation: THE MULTI-FLOW UNIT WAS SOILED WITH DUST AND WHAT LOOKED LIKE FOOD DEBRIS. A DEAD COCKROACH WAS NOTED ON ONE OF THE STORAGE SHELVES OVER THE SYRUP BOXES.
Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective action :	Crew was instructed to clean properly the nonfood-contact surfaces equipment to keep those free of an accumulation of dust, dirty, food, residue and other debris.
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Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: MAIN GALLEY / POTWASH
Deduction Status: N
Violation: THE STORAGE SHELF OVER THE THREE COMPARTMENT SINK WAS USED TO STORE CLEAN POTS AND UTENSILS. THIS SHELF WAS OVER ALL THREE SINKS AND SUBJECTED THE CLEAN ITEMS OVER THE WASH AND RINSE SINK TO CONTAMINATION.
Recommendation: Discontinue the storage of clean items over the wash and rinse sinks.

Corrective action :	Instructed the crew to discontinue the storage of clean items over the wash and rise sinks.
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Item No.	Description	Points Deducted
31	Toxic items stored, labelled, used	0

Site: PACIFIC BAR
Deduction Status: N
Violation: CLEANING MATERIALS WERE STORED IN A UNDERCOUNTER STORAGE AREA THAT WAS NOT LABELLED FOR STORAGE OF CHEMICALS.
Recommendation: If chemicals are going to be stored in this storage area the compartment should be labelled for cleaning materials only.

Corrective action :	Crew reminded that it is strictly forbidden to store chemicals anywhere else than in lockers labelled for cleaning materials only.
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Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

Site: BLUE RESTAURANT / GALLEY
Deduction Status: N
Violation: THERE WAS A MISSING PIECE OF THE PROFILE BETWEEN THE EXHAUST HOOD AND THE BULKHEAD RESULTING IN A DIFFICULT TO CLEAN GAP.
Recommendation: Replace the missing profile.

Corrective action :	Missing profile was replaced
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Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT
Deduction Status: N
Violation: CERTIFICATES OF TRAINING WERE NOT AVAILABLE FOR THE STAFF. TRAINING IS SCHEDULED FOR INTEGRATED PEST MANAGEMENT STAFF WHERE CERTIFICATES WILL BE PROVIDED UPON COMPLETION OF THE TRAINING.
Recommendation: Ensure that after scheduled IPM training is conducted that the training is documented onboard.

Corrective action :	Crew has been instructed to register the scheduled IPM training for the personnel in charge of the Pest Control Management.
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Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT
Deduction Status: Y
Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Corrective action :	Noted
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